

HOW TO SAFELY PREPARE BOXED MEALS

Boxed lunch meals and cold meal service may present additional cooling and food safety challenges. Follow these steps to ensure safe preparation of boxed lunch meals.



1 When possible, boxed meal components should be prepared a day in advance and allowed to cool to 41°F or colder.

2 Pre-chill all components of boxed or bagged meals, even if they do not require refrigeration, including:

- Bags/boxes
- Chips
- Drinks
- Napkins, condiments, utensils
- Apples or other fruits

3 Utilize any available walk-in cooler space to assemble bags in a temperature-controlled environment.

4 If walk-in space is not available for assembly, remove boxed meal components and assemble bags in batches to reduce time out of the temperature-controlled environment.

5 Make sure all food is 41°F or colder before serving.

